

## Reagan hits out over Saudi-deal setback

**By WOLF BLITZER**  
Jerusalem Post Correspondent  
WASHINGTON. — President Reagan has decided to embark on a major initiative to overcome Congressional opposition to his proposed sale to Saudi Arabia and to strengthen America's weakened standing among moderate Arab states.

The Jerusalem Post has learned that Reagan will deliver a major statement on the Middle East next Saturday, during his weekly radio address to the nation.

The Senate and the House of Representatives last week rejected by large majorities the plan to sell missiles to the Saudis.

Reagan has decided to veto the legislation blocking the sale. Congress can subsequently override the veto by approving resolutions of disapproval by two-thirds majorities in both houses. The Senate vote last week was 73 to 22; the House, 356 to 62.

White House officials say that Reagan will in the coming weeks personally urge several Republican and Democratic senators to change their votes. The administration's lobbying will focus strictly on the Republican-controlled Senate as the opposition in the Democratic-controlled House is regarded as too powerful.

Reagan is expected to meet in Washington early next month with King Hussein who will be in the U.S. on a private visit. Officials here say the president will concentrate on getting Hussein's backing for U.S. policy in the Middle East.

The State Department has been urging Reagan to take a bigger part in Middle East diplomacy because of criticism in moderate Arab states of the U.S. air strike against Libya.

Reagan is expected to meet in Washington early next month with King Hussein who will be in the U.S. on a private visit. Officials here say the president will concentrate on getting Hussein's backing for U.S. policy in the Middle East.

The State Department has been urging Reagan to take a bigger part in Middle East diplomacy because of criticism in moderate Arab states of the U.S. air strike against Libya.

Reagan is expected to meet in Washington early next month with King Hussein who will be in the U.S. on a private visit. Officials here say the president will concentrate on getting Hussein's backing for U.S. policy in the Middle East.

## Edwin Meese here

U.S. Justice Secretary Edwin Meese arrived here last night to attend the inauguration this week of the Israel Bar Association's new center, in Jerusalem's Kiryat Shmuel quarter.

During his stay here, Meese will meet with Prime Minister Peres and Justice Minister Yitzhak Moda'i.

## Austrian FM accuses Israel of interfering

VIENNA (Reuters). — Austrian Foreign Minister Leopold Gratz said on Friday that Israeli ministers' comments on the Austrian presidential election were an "unequivocal interference in Austria's internal affairs."

Gratz was reacting to statements by Foreign Minister Shamir and acting Foreign Minister Arens deploring former UN Secretary-General Kurt Waldheim's candidacy in the presidential elections.

"It would be unbearable for the orderly and peaceful co-existence of nations if governments tried to influence the democratic decision-making process in other countries through statements by foreign politicians and state officials," he said.

"This is unacceptable to the government of any sovereign state," Gratz added in a statement. "The only sovereign body concerned with the vote is the Austrian people itself."

Gratz is a member of the ruling Socialist Party, whose candidate, Kurt Steyrer, won 43.66 per cent of



Two Soviet technicians measure water radioactivity before a group of Soviet and foreign newsmen who were permitted to enter the Kiev area over the weekend. (AFP photo)

## Chernobyl fire 'extinguished' EC suspends import of food from East Europe

MOSCOW. — The government yesterday said that the fire in the core of the Chernobyl nuclear reactor had been extinguished.

In West Germany, a Soviet official was quoted as saying the disaster had claimed a fourth victim.

In Brussels, European Community states last night agreed on a plan to suspend imports of fresh food from seven Eastern European countries, an EC official said.

The move was made possible by a late change of heart by Italy, which finally agreed not to insist on linking the ban to measures to control radiation levels in food traded between member states.

The countries whose exports will be barred are Bulgaria, Czechoslovakia, Hungary, Poland, Romania, the Soviet Union and Yugoslavia, all

approximately within a 1,000km. radius of Chernobyl.

The banned products are fresh meat, cattle, pigs, milk products, fruits, vegetables, poultry and freshwater fish.

The ban is likely to come into effect tomorrow.

The Soviet announcement that the fire in the reactor had been extinguished came in a four-paragraph statement by the official news agency Tass. It added that the temperature in the reactor went down substantially as a result of the measures taken.

"The opinion of scientists and specialists is that this is indicative of a practical termination of the reactor's graphite burning process," the statement said.

(Continued on back page)

## UK expels three Syrian diplomats in El Al case

**By JERRY LEWIS**  
Jerusalem Post Correspondent and agencies  
LONDON. — Britain yesterday ordered the expulsion of three Syrian diplomats after the Syrian Embassy refused to lift their diplomatic immunity so that police could question them about terrorist activity.

The Syrian Embassy said the activity in question was the attempted bombing of an El Al airliner at London's Heathrow Airport. Ambassador Loutof Allah Haydar, strongly denied involvement in terrorist attacks in Britain and claimed the embassy was willing to cooperate with Scotland Yard. But he reiterated Syria's refusal to waive diplomatic immunity.

A Foreign Office statement said Haydar was summoned yesterday by Deputy Under-Secretary of State Ewen Ferguson and given a week to remove the three attaches from Britain.

The statement said police wanted to question them on "allegations about Syrian involvement in certain terrorist activities in this country." It did not spell out these activities, but earlier this week Foreign Secretary Sir Geoffrey Howe told parliament that the incident under discussion was the April 17 attempt to smuggle a bomb into an El Al Boeing 747 at Heathrow.

The expulsions followed a pledge by Prime Minister Margaret Thatcher at the Tokyo summit of the Western powers last week to take tougher measures against terrorism, and statements by U.S. and Israeli leaders which are tending to shift the focus of Arab terrorism onto Syria, rather than just Libya.

The Foreign Office statement said Syria was willing for police to question Zaki Oud, Ahmad Abdul Latif and Mounir Mouna on embassy premises without lifting their immunity. But Scotland Yard felt this was pointless because such evidence could not be used in court.

Under international conventions, diplomatic immunity bars the host country from taking police action of any sort against an accredited envoy. It can do no more than order his or her expulsion.

A 31-year-old Palestinian, Nezar Hindawi, is being held on charges (Continued on Page 2, Col. 1)

## Peres says no sign Syria is planning attack Israeli message seeks to end talk of tension

**Jerusalem Post Staff**  
Israel has asked the U.S. to reassure Syria that it has no military intentions against Damascus.

The message is intended to contradict various international press reports, especially in the U.S., that Israel plans to launch a military operation against Syria coordinated with the U.S., following indications that Syrian intelligence initiated the attempted attack on an El Al plane in London's Heathrow Airport last month.

The cabinet today is to be fully briefed by Prime Minister Peres on recent developments concerning Syria, and Peres will use the opportunity to try to reduce tensions between the two countries. A similar attempt has been carried out by Defence Minister Rabin in New York after his previous remarks were perceived by the press there as a warning to Syria.

Some cabinet ministers have criticized Rabin and Peres for remarks made last week which the ministers said amounted to sabre-rattling.

On Friday the prime minister moved smartly to reduced the

seemingly escalating tension with Syria. Israel, he told the Tel Aviv Commercial Club, had no intention of attacking Syria and had "no indication" that an attack is being planned by Syria.

At the same time, Peres accused Syria of complicity in international terrorism, and warned Syrian President Hafez Assad that he would have "to pay the price" if he continued to sponsor terror.

Peres's speech was carefully balanced between a condemnation of Syria as a sponsor of terror, and an attempt to play down the tension. The tone of the speech was summed up by Peres's description of Assad as "the most radical of the Arab leaders in the long-term but one of the most dependable regarding short-term agreements."

The prime minister appeared to

blame the recent "verbal tension" between Israel and Syria on an unlikely partnership of PLO chairman Yasser Arafat and the media. Arafat, he said, had spread rumours about an impending attack on Syria as a means of spreading confusion in the region. Those rumours, he intimated, had then been exaggerated by the media.

"We have no plan to attack Syria — not today and not tomorrow — and no one will drag us into a war that we don't want," Peres said. "I wouldn't want us to find ourselves in a war due to media escalation."

Peres described Assad as "more subtle" than Libyan leader Muammar Gaddafi and more expert at hiding his terrorist links. Assad, he said, was sufficiently experienced to realize that he had been revealed as a sponsor of terrorism and would have to decide his position accordingly.

The premier expressed strong support for the U.S. struggle against terror, and said that he detected "movement" in the attitude of the Europeans on the issue. He added that he had "no doubt" that the U.S. (Continued on back page)

## Spain arrests 'anti-Zionist terrorists'

MADRID. — Police here have arrested 10 suspected terrorists, including Syrian, Jordanian and Lebanese nationals, alleged to have planned attacks against U.S. businesses, the Interior Ministry said.

It said in a statement that the suspects belonged to a self-styled anti-Zionist group named "The Call of Jesus Christ."

Two of them were arrested while planting four kilos of explosives at an American-owned bank in Madrid on May 2, it added.

The Interior Ministry said two of the detainees had told police that the orders and financing for carrying out the terrorist attacks were going to be provided by Libyan diplomats.

These two, identified as Victor del Cerro, from Spain, and Victor Manuel Romano da Cruz, from Portugal, were detained on May 2 when they were trying to plant a bomb in the Bank of America. They told police they had also taken part in the

bomb attack on the Air France's office in Lisbon on April 11.

Both told police, according to the ministry, that they carried out an attack against the office of Air France in Lisbon following instructions of members of "The Call of Jesus Christ," for which they would receive \$70,000 from Libyan diplomats in Madrid.

The ministry said that the group has contacts with radical groups in South America.

In other developments, Spain on Friday expelled the Libyan consul-general, accusing him of helping a Spanish army colonel to seek support for extreme right-wing activities from Libyan leader Muammar Gaddafi.

An official statement said Consul Saad al-Salam Ismail had accompanied Col. Carlos Meer de Ribera, military governor of the central province of Avila, to Tripoli for a meeting with Gaddafi last January.

"It appears (the colonel) asked for

support for political extreme right-wing activities in Spain... It appears this support has not been organized," a government spokesman told a news conference.

He said the colonel, who was detained on Friday, had apparently acted on his own, and no other Spanish military officers or civilians had been involved.

The government said the consul-general had engaged in activities incompatible with his diplomatic status and it had ordered him to leave.

The Libyan claimed yesterday that Madrid was acting on orders from "U.S. imperialists."

Accompanying Ismail was former commercial attaché Ramadan Ruheim, whose expulsion was ordered two weeks ago.

Ismail was the 12th Libyan expelled from Spain in the past three weeks. Libya last week retaliated for earlier expulsions by ordering 41 Spanish technicians and workers to leave.

(Reuters, AP)

## Israel to get \$375m. of U.S. aid soon

**By AVI TEMKIN**  
Jerusalem Post Reporter  
Israel is due to receive \$375 million from the U.S. in two weeks, as part of the \$1.5 billion emergency aid package promised by the Reagan administration at the end of 1984.

Government officials said yesterday that they expected that the remaining \$375 million of the promised package would arrive before the end of the U.S. fiscal year in September. The first part of the aid was transferred last year.

## Prayers in Haifa over Sabbath cinema

**By DAVID RUDGE**  
Jerusalem Post Reporter  
HAIFA. — Haifa cinemas held Friday night shows at the weekend for the first time in nearly five years. Orthodox residents held outdoor prayer meetings in protest in five parts of the city. No clashes were reported.

More than 2,000 people bought tickets at five cinemas which were open — Rav Gai One and Two and Per' and Atzmon, in the Hader Hacarmel quarter, and Amami in Neveh Sha'anun.

The biggest gathering of Orthodox residents, about 1,000, took place outside the Great Synagogue in Herzl Street. While they were praying cars passed outside the barriers which block the road on the Sabbath, but there were no incidents.

In the Abuza neighbourhood, a prayer meeting was held near the main road. No attempt was made to stop passing vehicles.

Earlier on Friday, the District Court here rejected a request from Orthodox residents for a temporary injunction to prevent the Sabbath screenings. They wanted the injunction to remain in force until the hearing of their appeal of the ban on Sabbath shows by a local Magistrate's Court.

Orthodox circles had earlier rejected a compromise proposal that they drop their appeal if only two or three cinemas were opened, instead of the five specified.

Religious leaders made it clear after the court hearing on Friday that they were not giving up the fight.

The head of the religious bloc in the city council coalition, Moshe Blithenthal, said that the continued screening of films on Friday nights would jeopardize any chance of further talks with the cinema-owners.

The city's Ashkenazi chief rabbi, Shc'ar Yisroel Cohen, reiterated a statement that the Sabbath "is not an issue for compromise or political negotiations."

He indicated that if efforts to prevent Friday night screenings failed in court, the issue would be brought before the Knesset. He noted that it was government policy not to allow the status quo agreement to be infringed.

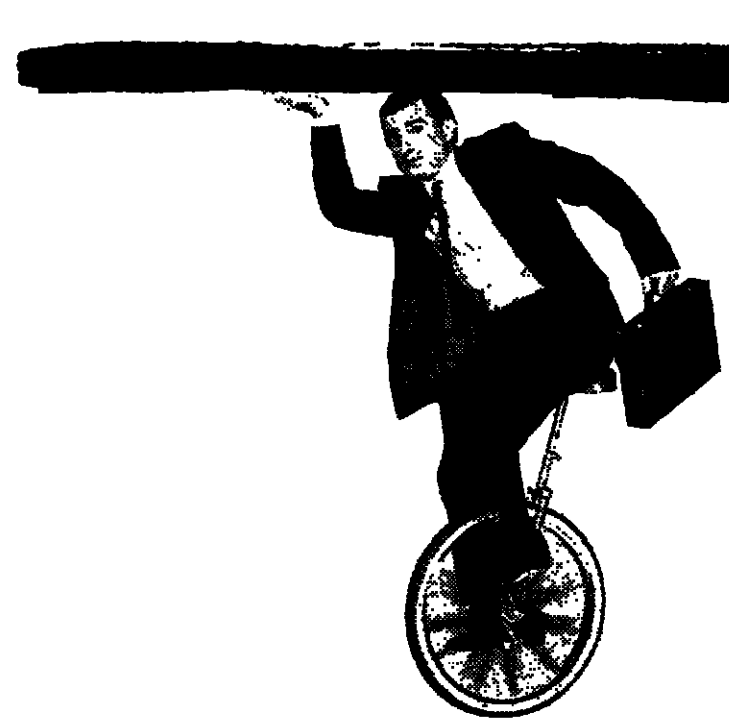
## Leumi, Discount boards meet again today on Bejski

**By PINHAS LANDAU**  
Post Finance Reporter  
The boards of directors of Banks Leumi and Discount are to meet today to continue their discussions of the Bejski Commission's report on the bank-share collapse and its recommendations.

The report urged the resignation of the chairmen of these banks, Ernst Japhet and Raphael Recanati, by May 30.

To date, neither has indicated whether he intends to meet this demand. Rumours indicate that they, Aharon Meir of Bank Mizrahi and Ephraim Reiner, president of Bank Hapoalim's Ampal subsidiary, are searching for legal means to avoid complying with the commission's recommendations.

## WHAT DO YOU DO WHEN YOU REACH THE OVERDRAFT CEILING AT YOUR BANK?



## YOU ALSO NEED AN IMPROVED CURRENT ACCOUNT AT FIRST INTERNATIONAL BANK

**IMPROVED CURRENT ACCOUNT**  
(Osh Meshupar) — When you exceed your overdraft ceiling in your bank, you'll be charged high penalty interest. If you open an IMPROVED CURRENT ACCOUNT at First International Bank, you can benefit from an additional NIS 1500\* overdraft at low interest and with no penalty interest. What's more, you won't pay administrative banking fees on transactions such as: buying or selling TAFAS (demand deposit) and PAKAM (fixed-term deposit),

shares, foreign currency, check and cash deposits, cash withdrawals from bank automats, etc. The conclusion is clear: You need an IMPROVED CURRENT ACCOUNT.

\*Granting of credit is subject to receiving the appropriate securities required by the Bank.

I ALSO OPENED AN ACCOUNT WITH FIRST INTERNATIONAL BANK.



### The weather at major Swissair destinations

18.5.86	MIN.	MAX.	C	F	W	W
AMSTERDAM	10	18	64	64	Clear	
BRUSSELS	9	18	64	64	Clear	
BIRMINGHAM	10	18	64	64	Clear	
CHICAGO	9	21	70	70	Clear	
COPENHAGEN	7	15	59	59	Clear	
FRANKFURT	11	17	53	53	Clear	
GENOVA	9	18	64	64	Clear	
HELSINKI	10	18	64	64	Clear	
HONGKONG	26	29	84	84	Clear	
JERUSALEM	15	25	64	64	Clear	
LONDON	12	18	54	54	Clear	
MADRID	7	15	59	59	Clear	
MONTREAL	7	15	59	59	Clear	
NEW YORK	7	15	59	59	Clear	
OSLO	6	15	59	59	Clear	
PARIS	10	18	64	64	Clear	
ROME	10	18	64	64	Clear	
SAO PAULO	18	24	64	64	Clear	
STOCKHOLM	12	18	54	54	Clear	
TOKYO	17	22	64	64	Clear	
TORONTO	9	18	64	64	Clear	
VIENNA	9	18	64	64	Clear	
ZURICH	11	17	53	53	Clear	

\*For the latest weather conditions contact Swissair.

Swissair logo

### THE WEATHER

Forecast: Partly cloudy, and cooler than usual for the season.

	Yesterday's	Yesterday's	Today's
	Humidity	Min-Max	Min-Max
Jerusalem	57	10-18	19
Golan	43	10-20	21
Nahariya	55	15-22	22
Safed	51	9-18	19
Haifa Port	51	9-18	19
Tiberias	33	14-27	27
Nazareth	55	12-20	21
Afula	45	11-24	24
Shomron	50	12-20	21
Tel Aviv	50	15-23	23
B-G Airport	50	15-23	23
Jericho	37	14-27	28
Gaza	63	16-21	22
Beerseba	31	12-24	24
Eilat	25	17-29	29

### ARRIVALS

Mr. and Mrs. Victor Fonda, President of the JNF of Australia and New Zealand, Mr. Joe Gelb, Mr. John Hower and Mr. Stephen Gerst, federal director of the JNF of Australia and New Zealand, arriving for the dedication of the Galilee-Australia project in Israel.

## MDA services operate despite hunger strike

By JUDY SIEGEL  
Jerusalem Post Reporter

Magen David Adom's emergency services continued to operate yesterday despite the staff's surprise hunger strike that began on Friday in the MDA stations in Herzliya and Kfar Saba and quickly spread to most of MDA's 970 paid staff throughout the country.

The staff are demanding salary increases that the MDA management says they deserve, but is unable to give them because of wage restrictions set by the Treasury. A starting ambulance driver- medic who works fulltime on a shift schedule including most Sabbaths, earns NIS 540 net per month.

One Tel Aviv staffer who collapsed during the hunger strike was brought to hospital in Tel Aviv in an MDA ambulance yesterday.

The workers say they will continue the usual service as long as their strength holds out.

At 11 a.m. today Histadrut officials, MDA staff committee representatives and others will meet in Tel Aviv to try to reach some agreement. But an MDA spokesman said last night he was not optimistic because the Treasury had given MDA little room to maneuver.

The High Court of Justice two weeks ago ordered the finance minister to explain within 45 days why he would not allow "corrections" in advancements for MDA workers whose scheduled promotions have been delayed.

MDA director-general Amitzur Kfir warned the Health Ministry recently that because of the low wages, workers were resigning and the service was in danger.

### Soviet official: Ties can be achieved

The official at the head of the USSR delegation to Israel, here to celebrate the anniversary of the Allies' victory over the Nazis, said yesterday that "renewed diplomatic ties between the USSR and Israel can be achieved."

Arnold Mery was speaking at a

## HOME AND FOREIGN NEWS

## Demjanjuk 'implicated in murders' at Travnicki

By BARBARA AMOUYAL  
For The Jerusalem Post

Suspected Nazi war criminal John Demjanjuk was remanded for another 15 days on Friday at a makeshift court in the Ramle Prison. The Jerusalem Post has learned that police have new evidence implicating Demjanjuk in the murders of hundreds of Poles at the Travnicki camp, near Treblinka, in 1943.

According to eyewitness reports and testimony from a Polish expert now visiting the country as guest of Yad Vashem, Demjanjuk is alleged to have killed hundreds of Poles at the Travnicki camp after August 2, 1943, thus refuting defence claims that "Ivan the Terrible," as Demjanjuk was allegedly known, was killed in a prisoner uprising at Treblinka in 1943.

State Prosecutor Yona Blattman has confirmed the new dimension in the Demjanjuk case, but would not elaborate. "We have researched Demjanjuk's alleged actions at the Travnicki camp, which was used to train many Ukrainian prisoners held under German rule," Blattman told The Post.

In court on Friday, Demjanjuk repeated his oft-stated claim of mistaken identity and insisted, "I am not that awful man to whom you refer. I am innocent."

Police Prosecutor Alex Ish-Shalom told the court that police did not expect to complete their investigation within the allotted 15-day remand period. By law, a suspect can be remanded longer than the normal maximum of 90 days with permission from the Supreme Court president.

Demjanjuk has already been held in custody for 76 days following his extradition here from the U.S.

Police are expected to ask for "one or two" remands beyond the 90-day limit, sources say, before passing investigation material to Blattman's office for the preparation of charges. Once charged, the prosecution plans to allow Demjanjuk's American attorney Mark O'Connor two months in which to prepare his case.

O'Connor has asked the state to pay his fees. Using the Eichmann trial as a precedent, O'Connor told Justice Ministry officials that Adolf Eichmann's attorney Robert Servatius has been paid about DM 10,000 per month while representing his client here.

A Justice Ministry spokesman said he was not sure if the information concerning Servatius was accurate. He told The Post on Friday that the state was willing to subsidize Demjanjuk's defence, but only based on the "modest" rates paid to all state-appointed defence counsel.

### Arson suspected in kibbutz wheat fire

GAZA STRIP (Itim). - Over 150 dunam of ripe wheat belonging to Kibbutz Netzarim, near Gaza, were torched on Friday in an apparent arson attack. Firefighters found a near-empty petrol tin and a burning tyre in the burned-out field.

Settlers claim that the fire was lit after sermons preached in Gaza Strip mosques on Friday morning. Some settlers reportedly began organizing retaliatory measures on Friday afternoon, but were restrained by others. The settlement's leaders have asked for meetings with Arab hamulla heads in the Strip to prevent further arson.

Arab inhabitants have asked the police to speed up the investigation into the causes of the fire to prevent a breakdown in relations between Arabs and Jews in the Gaza Strip.

Tehiya Party leaders blamed the recent rise in tension on the government's agreement to bring back to the Strip thousands of Palestinian inhabitants from the Canada refugee camp across the border in Egypt.

## Cabinet plans help for Jordan Valley farmers

By JOSHUA BRILLIANT  
Jerusalem Post Reporter

MOSHAV MASU'U. - The cabinet is this morning to set up a ministerial committee to help the Jordan Valley settlers overcome their financial troubles, Deputy Prime Minister David Levy reported here on Friday. (See related item, p. 3)

Levy, who came to this Jordan Valley settlement to meet the farmers after they had blocked a nearby road on Thursday to draw attention to their plight, invited the settlers to the Prime Minister's Office at noon today to meet the committee. He urged the settlers to come with concrete proposals.

An aide to Levy told The Jerusalem Post the committee would include Prime Minister Peres, Agriculture Minister Nehamkin, Finance Minister Nissim, Industry Minister Sharon, and Levy.

Yisrael Nedivi, chairman of the Jordan Valley Regional Council, estimates the average family in the area owes \$50,000.

Some farmers appeared optimistic. One recalled that several days

ago Sharon had met them and Golan settlers and offered his help. The farmer told him they owed NIS 200m. in short- and long-term debts, and Sharon had not seemed too taken aback.

Levy's prompt visit and the Alignment's unease at Sharon's move may indicate the politicians are in a race to help the area, the source said hopefully.

Levy said he would recommend that the government set up a team to help the farmers who - along with the organizations which settled them

- had made some mistakes.

The farmers are likely to ask for a government guarantee which will encourage the banks to extend new loans. Several months ago the government had earmarked financial aid to the settlements, but the money had not yet arrived due to arguments between the Treasury and the Ministry of Agriculture, Nedivi said.

Micha Pitaro, the head of the settlers action committee, said there was "a tremendous potential" for growing specialized crops in the area.

## 2 Israelis stabbed in Jenin

By JOSHUA BRILLIANT  
Jerusalem Post Reporter

TEL AVIV. - Security authorities yesterday put central Jenin under curfew after an attacker had stabbed two Israelis there, apparently on criminal, not political grounds.

The assailant first stabbed Taysir Ahmed Yusuf Waked of Ajlul, near Nazareth. Shortly after 3 p.m. Waked and his five-year-old son entered a grocery store in the West Bank town. The attacker came in behind him and stabbed Waked in the neck. While escaping through

the crowd, he slightly injured another Israeli in the arm.

A well-placed source in Jenin told The Jerusalem Post last night that the attack was part of a blood-feud with Waked's family. The attacker's brother had been killed in that feud, and the attack on Waked was apparently to "settle accounts."

Waked was taken to a local hospital and then to Afula. The other Israeli, whose name was not released, required only first-aid.

Jenin residents were told the curfew would be lifted at 10 a.m. today.

## 3,000 at funerals of car crash victims

Jerusalem Post Staff

NAHALAL. - More than 3,000 mourners attended the funerals here and at nearby Kibbutz Yifat on Friday for the three victims of a car accident that left three other persons injured. All the casualties were close relatives.

The first funeral, at the Nahalal cemetery, was that of Arlozora Ararat, 53, who had worked in the moshav secretariat for the past 30 years.

Two hours later, Zivia Bittman, 78, and Yitzhak Ararat were buried at the Yifat cemetery.

The accident occurred at 1:30 a.m. on Thursday when a lorry carrying empty crates swerved out of the southbound lane of the Sharon highway and crashed into the station wagon driven by Yitzhak Ararat.

Passengers Yona Rubinstein and Hadassah Eshel of Nahalal and Nurit Ararat of Yifat were injured.

## Shcharansky: Press Soviets after Chernobyl

By LOUIS RAPOPORT  
and WALTER RUBY

NEW YORK. - Anatoly Shcharansky, who arrived here Thursday to acclaim by the New York media, says he will urge President Reagan to make clear to Soviet leader Gorbachev that progress must be made in human rights if East-West relations are to improve.

In a series of interviews with the four major New York dailies that appeared yesterday, Shcharansky said that he would ask Reagan during a meeting on Tuesday to maintain public pressure on the Soviets while at the same time pursuing quiet diplomatic efforts.

Shcharansky also said that the Soviet nuclear accident at Chernobyl was "no surprise," and said that the West should not have illusions that what he termed the "very rigid

Soviet society" could be changed "because they accept... grain and doctors (from the West to help cope with the disaster)."

Shcharansky said he felt that the Chernobyl disaster had given the U.S. an opportunity to press the Kremlin to free the 400,000 Soviet Jews who had said they wanted to emigrate. "The U.S. is in a good position not only because of (Chernobyl), but because Gorbachev (understands) better than his predecessors the weakness of the Soviet economy and how quickly something must be done," he noted. But he cautioned that the West would be naive to believe that the Russians might relent on human rights in exchange for aid in the aftermath of Chernobyl.

Shcharansky said that the nuclear disaster, "says something about the

level of Soviet technology and about a type of society that is very closed and very isolated, not only from the outside world... but also inside the country so that the people not only don't know what is happening, but are afraid to know."

Shcharansky commented, "American society is based on the principle that the more variety of opinion, the more stable the society. The Soviet Union is quite the contrary... The only thing I hope does occur from such events as this catastrophe is maybe that the West can understand better how their system works."

Shcharansky spent a quiet Sabbath at the home of Rabbi Avi Weiss in the Riverdale section of the Bronx. Weiss, who has a wide following among the modern Orthodox here, is national chairman of the Student

### Struggle for Soviet Jewry.

Weiss and former Prisoner of Zion Yosef Mendelovich led a sit-in at the Arafat offices in Geneva during the summit last November. Weiss also actively supports Gush Emunim, and has undertaken fund-raising efforts on behalf of the Jewish terror underground.

Shcharansky did not attend services at Weiss's synagogue, the Hebrew Institute of Riverdale, yesterday, despite the rabbi's urgings. Weiss said that Shcharansky had requested that he be allowed to rest in seclusion throughout Shabbat, in preparation for an address last night at the synagogue.

Shcharansky is to be the featured speaker today at a Solidarity Sunday rally for Soviet Jewry, which is expected to attract as many as half a million participants.

## Truncheon-wielding police break up Heichal protest

By YORAM GAZIT  
For The Jerusalem Post

PETAH TIKVA. - Hundreds of Orthodox demonstrators were dispersed by force for an illegal gathering outside the Heichal here on Friday night.

At 10:30 p.m. the demonstrators, led by Chief Rabbi Baruch Salomon, assembled the cinema, which was screening "Out of as large police and Border Police force with truncheons waited for the order to

At 11 p.m., the delicate equilibrium police and demonstrators was broken when a group of rabbis marched toward the cinema to protest the café desecration of the Sabbath.

### Herzog greets Moslems at start of Ramadan

The dawn to dusk Moslem fast month of Ramadan began on Friday, following the official announcement from the Moslem sages of Egypt.

President Chaim Herzog sent holiday greetings to the Moslem community of Israel in a telegram to Sheikh Tawfik Assalye, president of the Sharia (Moslem religious) Court.

### 5 factions said agreed to PLO reconciliation talks

TUNIS (Reuters). - Five Palestinian factions, including two opposed to PLO leader Yasser Arafat, have agreed to attend a reconciliation conference in Algiers, a PLO official said yesterday.

Salah Khalaf (Abu Iyad) said that a sixth group had agreed conditionally and that Algeria was expected to issue invitations in about two weeks.

### Peres urged to find speedy solution on Taba

Prime Minister Shimon Peres intends to bring the Israeli-Egyptian negotiations over Taba to a speedy conclusion and is to present the issue before the inner cabinet for a final decision within a week or two, The Jerusalem Post has learned.

Peres has recently been urged by his Labour Party colleagues to speed up the negotiations, which have lagged in the past few weeks. Labour Party ministers have expressed concern that the Likud intends to delay concluding the negotiations until after the rotation.

Peres told Labour ministers last week that the negotiations between the two countries have progressed, and that only one word now separates the two sides from an agreement to refer the dispute to international arbitration. While Israel demands that the compromise would seek the "correct" location of the border in the disputed area, Egypt insists that what must be determined is the "exact" location.

Kibbutz Beit Ha'emek

On the Memorial Day for the Fallen in Israel's Wars, we remember our dear sons and members:

**MEIR SCHWARTZMAN** ז"ל

**NISSIM AMICHAH** ז"ל

**EITAN LAHAV (Lindman)** ז"ל

**JONATHAN (Yoni) GOLKER** ז"ל

**BARRY COOPER** ז"ל

**REUVEN (Ruvik) SARIG (Rottenberg)** ז"ל

A memorial service will be held on Monday, May 12, 1986, Iyar 3, 5746, at 3.30 p.m. at Kibbutz Beit Ha'emek

Emunah World Religious Zionist Organization mourns the death of

**LOUIS GALINSKI** ז"ל

beloved husband of

**SYBIL GALINSKI**

Co-chairman, Emunah Great Britain.

To VIC, SHIRLEY AND FAMILIES

We extend our heartfelt condolences on the sad loss of your

**Father**

**Burger Ranch Management and Staff**

The Israel Kidney Disease Association mourns the death of a very dear man

**EMIL ROTENSTEIN**

President of the Association a man of deeds

The Chairman and Directorate of the Association

## UK EXPELLING

(Continued from Page One)

that he planted a bomb in his Irish girlfriend's luggage and sent her onto the Tel Aviv-bound airliner. The bomb was found by El Al security guards before the woman could board the plane.

West German authorities say explosives used in two recent bomb attacks came from the Syrian Embassy in East Berlin.

Haydar said his government refused to lift diplomatic immunity because none of his staff was directly accused.

He went on to vigorously deny reports that a message had been sent from Damascus to London giving the "go ahead" for the Heathrow bomb plant.

He declined to speculate on the possible impact Britain's actions would have on relations with Syria but said: "The Foreign Office has assured me they are as anxious as we are to maintain good relations."

Haydar refused to spell out the functions of the men under expulsion orders. They are listed in the diplomatic register as "attachés," with no elaboration.

see the three not only in connection with the Heathrow bomb but also on a number of other recent terrorist activities.

Their involvement in terrorism is believed to go much deeper than at first suspected. A Whitehall source said that it was known "they are a bunch of baddies." He added, "We know jolly well they are involved in terrorism."

Mystery surrounds the impending, and unexpected, departure today of a fourth Syrian diplomat, Georges Shiba who, according to the Sunday Times, is believed to be in charge of Syrian military intelligence operations in Britain.

Shiba refused to comment on why he was leaving for Damascus at short notice, though his wife confirmed at her West London home that they were making a hurried exit following Britain's decision to expel three other Syrian diplomats.

A Foreign Office spokesman told The Jerusalem Post late last night that as far as he knew, the withdrawal of Shiba was an internal Syrian matter, as the Foreign Office had not sought to interrogate him or asked for his expulsion.



## U.S. seeks new extradition treaties with Israel, 7 others

WASHINGTON (Reuters). — In the aftermath of last month's U.S. raid on Libya, the Reagan administration has put high priority on fixing tough new extradition treaties in a stepped-up campaign against terrorism.

A State Department official said negotiations with about eight countries were either under way or imminent, and a Senate aide told Reuters that they included Israel, Switzerland and West Germany.

In Jerusalem, Justice Ministry

officials said that they were unaware of the U.S. Justice Department's intention to revise the existing U.S.-Israel extradition treaty. Justice Ministry spokesman Silvan Shalom said on Friday, "It's a good idea, but so far we know nothing of such plans."

The U.S. administration has also urged quick Senate ratification of a controversial Anglo-American extradition treaty, partly as a reward for British help during the U.S. raid on Libya last month.

The main purpose of the treaty is to allow Britain to have Irish Republican Army fugitives returned for trial.

U.S. Secretary of State George Shultz told the Senate it is a letter that failure to ratify the treaty quickly could jeopardize efforts to negotiate other pacts to extradite "terrorists whom we seek."

The U.S.-British pact revises a 1972 treaty and removes a bar on the extradition of fugitives who can

make a case that their crimes were politically motivated.

The treaty's U.S. opponents, most of them Democrats and some of them of Irish descent, are outraged at what they view as an attempt to dilute America's traditional role as a haven for those escaping political persecution and repression.

Washington has extradition treaties with more than 100 nations, but most include a clause allowing exemption from extradition if a U.S.

court rules that a crime was politically motivated.

The Senate aide said many opponents of the revised treaty were also worried that removing the political exemption would lead to embarrassing demands for the same treatment from many other countries.

But the State Department source dismissed that argument, saying the U.S. would be selective in negotiating such treaties, as "regimes change from time to time and they're not all stable democracies."

## Rabin in Washington:

## Relations better than ever, but little hope of extra military aid

By WOLF BLITZER  
Jerusalem Post Correspondent  
WASHINGTON. — Vice President George Bush, escorting Yitzhak Rabin outside the White House to meet reporters, recalled that the defense minister had frequently visited Washington over the years.

Rabin, a former chief of general staff, ambassador to the U.S. and prime minister, is no stranger to the U.S. capital. He has been personally involved in helping shape American-Israeli relations for over two decades, hence his views on that relationship are useful.

In public comments last week, Rabin agreed with both Bush and Defense Secretary Caspar Weinberger that the U.S.-Israel connection was today stronger than ever before. There is still not 100 per cent cooperation, he conceded. But the degree of intimacy in critical military, economic and political areas is remarkable.

"Relations are better than ever," Rabin said. "We are eager to keep them as they are today."

Meeting with Israeli reporters after his Washington talks, Rabin noted that he had come simply to exchange ideas with the top U.S. leadership. In addition to Bush and Weinberger, he met Central Intelligence Agency Director William Casey, Deputy Secretary of State John Whitehead, Navy Secretary John Lehman, several senators and representatives, and other senior officials. President Reagan and Secretary of State Shultz were in Tokyo for the Western economic summit.

As usual, money is Israel's major problem and Rabin repeatedly referred to the military threat from a Soviet-backed Syria, rearmament over the past three years.

Rabin pointed out that although the U.S. had appropriated \$1.8 billion in military grants for Israel as part of last year's 1985 fiscal year budget, because of the Gramm-Rudman budget reduction law, Israel had been forced to return \$77 million of that to the U.S. Treasury.

A joint U.S.-Israeli political/military committee, meeting in recent months, has agreed that Israel's legitimate defense requirements for this year must involve an increase in U.S. military aid to \$2b. But the administration is not going to be able to push that extra \$200m. through its own internal budget-making process. Instead, senior administration officials have promised Israel a 5 per cent increase — meaning that their proposed recommendation to Congress would include some \$1.9b. in military grants for Israel.

But in the end, even that modest increase has been too much for administration budget cutters to accept. When Reagan submitted his final foreign aid budget proposal to

Congress earlier this year, the military sum slated for Israel remained at last year's \$1.8b. level.

In earlier years, Israel could have expected its friends in Congress to increase that sum in the legislative review of the foreign aid bill. But that is no longer realistic.

Rabin and other Israeli officials, clearly nervous about a further cut in the mandatory Gramm-Rudman procedures are implemented again this year, are hoping that they simply receive the full \$1.8b. Israel's own defense programme would be weakened if it were forced to return more of this promised assistance to the U.S. Treasury.

Rabin touched base with many influential people, trying to see if there were some new "creative" ways to help finance Israel's defence burden.

One of the most important could take the form of increased Israeli sales of goods and services to the U.S. defence establishment. Israel would very much like, for example, to win more Pentagon contracts, especially in connection with the 350,000 U.S. troops in Western Europe.

Pentagon officials noted that Israel does already reap some financial benefit from the Sixth Fleet's many visits to Haifa and Ashdod.

"One thing we are trying to do is to obtain that same NATO status," Rabin said. That does not mean that Israel is necessarily seeking admission into NATO or trying to obtain some other formal defence pact with the U.S., though privately, many senior Israeli officials would welcome such a development.

For the time being, Israel simply wants its defence industries to be able to compete on the same terms as their European counterparts for these lucrative contracts.

By signing a Memorandum of Understanding with the U.S. on the Administration's Strategic Defense Initiative this week, Israel has won the most favoured treatment for winning contracts related to the SDI research and development programme. But the money involved in these contracts is not expected to fall that significantly, at least in the short term.

Rabin came to Washington with the hope of focusing greater public attention on Syrian-sponsored terrorism. The Americans, in recent weeks, have been almost exclusively blaming the Libyans. In this position, the defence minister speeded. Bush issued a very strong statement blasting the Damascus regime.

Rabin left Washington convinced that the U.S., while continuing to cite Libya as the main source of international terrorism, was increasingly coming around to Israel's own conclusion that Syria, in fact, deserves a considerable amount of the blame.



The three 1948 Palmachniks, (left to right) Shlomo Ben-Shalom, Arye Tepper and Prof. Ya'ir Mundlak, the pathfinders of the Burma Road which was instrumental in relieving the siege of Jerusalem in the War of Independence, meet at the inauguration of the refurbished path.

(Yossi Zamir)

## Reclaiming the first steps down the 'Burma Road'

## Three men who made a difference

By JOEL REBIBO  
For The Jerusalem Post

When he set out to walk from Jerusalem to Tel Aviv in 1948, Arye Tepper had no idea that he was making history. He simply wanted to reach what remained of his Palmach battalion. In retrospect, he now says, taking that walk and finding a path that would link Jerusalem to Tel Aviv was an important lesson in individual's ability to make a difference.

"There were a hundred thousand people in Jerusalem whom the Arab blockade had completely cut off from supplies," he recalls. "I was the only one to say let's not wait for someone else to solve the problem. Let's do something."

Supply trucks from Tel Aviv had been sent from December 1947 to the end of the following March. But after suffering heavy losses on April 20 and May 12, the Palmach decided

it was too risky to use the main road between Latrun and Sha'ar Hagai.

On three separate occasions between May 12 and 18, empty trucks were sent to Sha'ar Hagai to wait under cover of darkness for an order to continue. But at 2.05 a.m., the order came to return to Jerusalem.

Tepper grew tired of waiting and on the evening of May 21, he set out with Shlomo Ben Shalom and Ya'ir Mundlak, the only two he could find to come along on his hike to Tel Aviv. Armed with a map and a wealth of local hiking experience, Tepper found a way to bypass Latrun (which was controlled by the Arab Legion fourth brigade), they went from Beit Sussan, through Beit Je'ez, Dir Mushen, and Hulda, arriving early next morning in Tel Aviv.

That afternoon, Yitzhak Rabin the Palmach commander in the area ordered his soldiers to stop travelling

by truck over the wadi and start moving on foot using Tepper's path.

The "Burma Road" (named after the supply route to China during World War II) was widened by the Engineering Corps' bulldozers and on May 31 the first jeep (carrying injured and sick Jews) arrived at Beit Sussan by way of the new secret pass. (Water and fuel pipes were later laid along that route.)

Soon, armed jeeps were travelling to Jerusalem and on June 9 foreign correspondents travelled the road and then told the world that, contrary to Arab claims, Jerusalem was not cut off.

The Burma Road has now been refurbished thanks to the work of an IDF education officer Hanan Rubin who sought the Jewish National Fund's help in the project. The JNF will conduct a guided tour by car through the road on Independence Day leaving the lookout near Kibbutz Har'el at 10.00 a.m.

## 'The Post' talks to the crowd outside Haifa's Atzmon cinema

## 'At last there's something to do here on Friday night'

By DAVID RUDGE  
Jerusalem Post Reporter

HAIFA. — "At last there is something else to do here on Friday nights other than stay at home or hang around in the streets," said a Haifa teenager as he queued outside the Atzmon Cinema here to see Yehuda Barkan's 'No Milk Today' candid camera film.

He was one of over 200 people who bought a ticket for the movie at that cinema, one of five that opened here on Friday night for the first time in nearly five years.

A young couple who had come from Yokne'am to see the film, said they were glad of the chance to get out and enjoy themselves on a Friday night.

"We do not have the time or the energy to go out in the middle of the week, so we are making the most of this opportunity," they said.

A veteran Haifa resident welcomed the decision to allow Friday night cinema. "It gives the young people somewhere to go other than pubs, discos or street corners," said the 65-year-old man.

Asked if the Shabbat screenings were not a slap in the face for religious residents, he replied that the status quo agreement had always favoured the Orthodox community at the expense of the secular.

"I do not mind if they [the Orthodox] go to synagogues, and I do not

think it should affect them if I wish to see a film on Friday night," he said.

A couple who said they had "come down to see what is happening" said they were not going to see a film because there was nothing to their taste.

"We shall probably come next week if there is a good film on," they said.

Among the onlookers was Professor Yehudit Naot, leader of the Shinui faction of the local council. She said national politicians had been asked not to attend the Friday night screenings because it was a purely local issue.

But Labour MK Shevah Weiss, Haifa resident, was at the Atzmon to

ensure public order in the event of a confrontation between secular and Orthodox residents, he said.

Weiss said he was pleased to see that the common sense and restraint for which Haifaites were known had prevailed.

CRM MKs Shulamit Aloni and Yossi Sarid, who had said they would attend the screenings, did not turn up.

The local Cinema Owners Association chairman, Avi Farbstem, who had led the fight for Friday night screenings, said he was delighted that everything had passed quietly. "I am confident that Friday night cinema will now become a feature in this city," he said.

## Fewer child casualties

Road casualties among children have been declining slowly but surely, the director of the Ministry of Education's unit for traffic safety education, Shai Gadish, reports.

In 1985, 387 children were killed in traffic accidents, compared with 399 in 1984 and 436 in 1983.

Nine people were killed and 87 badly injured in 73 serious traffic accidents throughout the country last week. (Itm)

## Border Policemen may face charges of unnecessary force

By BARBARA AMOYAL  
For The Jerusalem Post

An internal police investigating team has recommended that three Border Policemen be charged in the civil courts for unnecessary use of force in dispersing an illegal demonstration in Jaffa last February.

The team also recommended that a fourth Border Policeman be brought before a disciplinary tribunal for alleged violence committed while on duty.

Police recommended punitive action for the four following complaints filed by participants in a demonstration against the February 18 rally in Jaffa by Rabbi Meir Kahane and his Kach party. According to the complaints, several anti-Kahane demonstrators were manhandled and beaten during their arrest and later at the Jaffa police station.

The investigators found that police and Border Police had on the whole used "reasonable" force in dispersing the illegal demonstration. A police spokesman yesterday said that 94 witnesses had been questioned in the investigation, which explained the three-month delay since the complaints were filed.

## Arab teachers volunteer to teach for an extra hour

Jerusalem Post Reporter

A group of Arab teachers at the Arab el-Mazarib school for Beduin in the North has informed the Ministry of Education that in light of budgetary problems they will teach

an additional hour a day without extra pay.

The teachers are Astiya Mazarib, Samira Juwama, Mahmoud Masarwe, Ibrahim Bb, Ahlas Mazarib and Ziad Ka'ab.

To all holders of invitations for the Independence Day Ceremony dress rehearsal on Mt. Herzl, May 11 1986:

The Ministry of Tourism advises that the dress rehearsal for the Independence Day Ceremony scheduled for May 11 on Mt. Herzl will begin at 6.45 p.m. and not 7.45 p.m. Admittance until 6.15 p.m. and not until 7.15 p.m.

The Ministry regrets any inconvenience caused as a result of this change. Organized transportation from Tel Aviv will leave at 4.00 p.m.

## Sirens to be Sounded Twice to Mark Memorial Day for the Fallen in Israel's Wars

Sirens will be sounded twice to mark the Memorial Day for the Fallen in Israel's Wars:

\* Sirens will be sounded for one minute on the evening ushering in Memorial Day — Friday, May 12 at 8:00 p.m.

\* Sirens, calling the nation to two minutes of silence, will be sounded on Tuesday, May 13, at 11:00 a.m.

In the event of an actual attack, sirens will be sounded on an ascending/descending scale.

## Family Tours

Jerusalem

WELOMES

THE HUIER GROUP

rough

Stewart Trav. Prestwick, Scotland

## Second Couple Gratis!

## Book two couples, pay for one only!

Families: bring your children — free! (6-person maximum per villa)

Sunday—Thursday only, NIS 81 per day...

Club In, Eilat — the international vacation club, offers you a most unusual deal: a terrific mid-week vacation in the loveliest spot in the country, in a beautifully appointed private villa, in the company of people whom you'll just love having a good time with — and all at the price of only one couple!

● A villa at NIS 81 a night\* — two children free and one additional couple free (for stays during Sunday—Thursday in May and June).

\* VAT free

• Price for May and June, excluding holidays.  
• Prices subject to change according to foreign currency fluctuations.  
• Children up to 12 years of age.

Pamper that soul of yours in an international style vacation, and bring along another couple.

CLUB IN.  
EILAT

Go on — lose your head...

Reservations:  
Eilat — Coral Beach, Tel. 059-79577  
Tel Aviv — Ditzengoff Center, Tel. 03-285616, 203393  
and at all travel agencies.

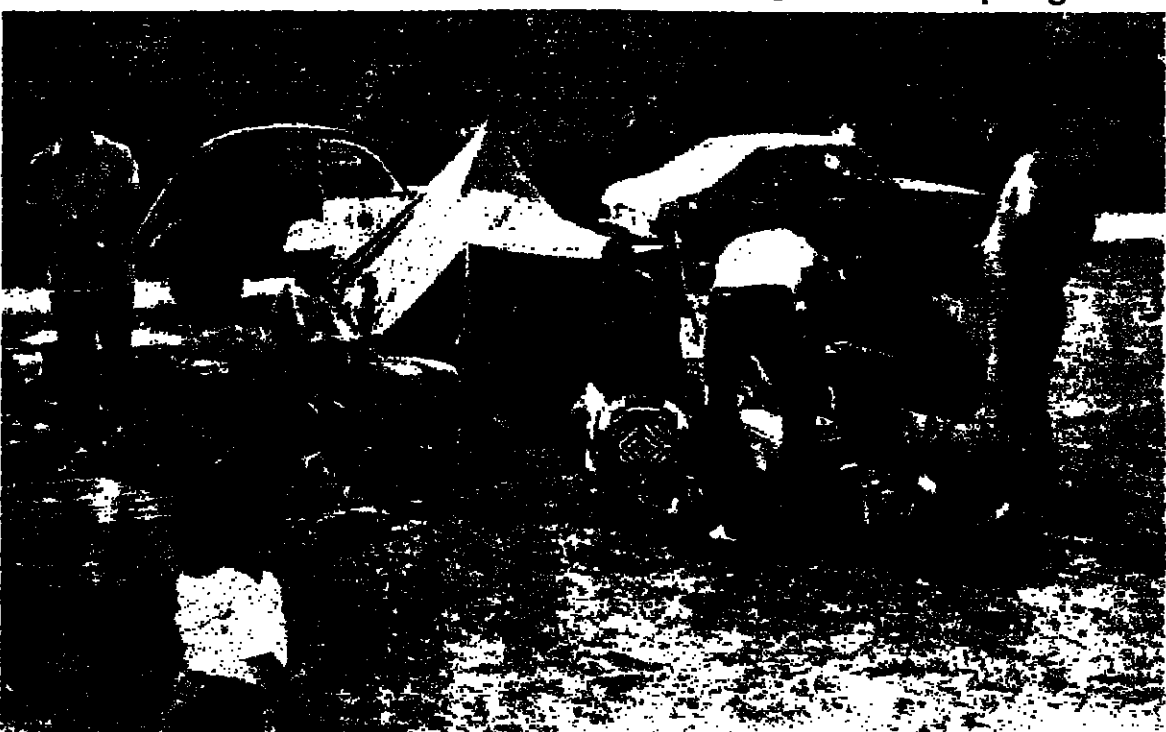






# Take-away holiday

Independence Day is time for a picnic, according to Bessie Springson.



1 tsp. onion powder  
6 drops Tabasco  
Peel and remove pits from avocados. Puree in a sieve or in electric blender. Add remaining ingredients and blend thoroughly. Yields about 1½ cups.  
Prepare the dip at home, but take carrots, cucumbers etc. to peel and cut into strips for dipping into the dip.

## Roasted Corn on the Cob

1 litre (5 cups) water  
2 tbs. sugar  
8 ears corn in husks  
60 gm. margarine  
salt and pepper to taste

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

## Grilled Bananas

5 green bananas  
icing (confectioners') sugar  
Grill unpeeled bananas 100cm. from coals, turning once, for 20 minutes or until peel is black and bananas soft. Split and sprinkle with icing sugar. Serve in peel with sour cream and toasted coconut.

## Garibaldi Triangles

120 gm. plain flour  
60 gm. butter or margarine  
1 large (No. 1) egg, beaten  
60 gm. castor sugar  
120 gm. raisins  
A little extra castor sugar  
Swiss roll tins 30cm. x 20cm. lightly greased  
Sift flour into a mixing bowl, add the butter or margarine cut into pieces and with finger tips only rub the fat into flour until it is evenly distributed and the mixture resembles fine breadcrumbs. Stir in the 60 gm. castor sugar and washed raisins, then bind the ingredients together using almost all the beaten egg to form a soft but not a sticky dough.  
Turn the dough into the tin and roll it out so that the base of the tin is evenly covered and the surface is smooth. Brush the remaining egg over the dough and sprinkle the top with the extra castor sugar.  
Bake the Garibaldi triangles on the centre shelf of a moderately hot preheated oven at 375°F (190°C, Mark 5) for about 20 minutes or until golden brown. As soon as the biscuits are cooked, cut them into 24 triangles and leave them in the tins to cool slightly. Transfer them to a wire tray to cool completely.

## Hikers Honey-Fruit Squares

2 eggs  
¾ cup honey  
¾ cup flour  
¾ cup whole-wheat cracker crumbs  
½ tsp. salt  
Grease an 18sq. m. square tin then line it with grease-proof paper. Sprinkle halved cherries over the base of the tin. Beat margarine and sugar to a soft cream. Break the eggs one at a time to make sure they are fresh, then beat them well. Add the eggs to the sugar mixture a little at a time, beating well between each addition. Lightly fold in the ground almonds and flour.  
Turn the mixture into the lined tin, smooth over the surface and hollow out the centre slightly. Bake the cake in a medium oven at 350°F (180°C, Mark 4) for 45 minutes. Turn the cake out on a wire tray to cool and peel off the grease-proof paper. When cold sprinkle cake very thickly with icing sugar, leaving a strip from corner to corner across the centre, then spread the jam diagonally across that strip to make the cherries stick. Arrange a double row of cherries on the jam with an edging of browned shredded almonds. For packing the cake, put it on a doily and slip it back into the tin ready for serving.

1 small packet (1 cup) dates, stoned and snipped  
1 cup (packet) almonds, walnuts or pecans, chopped.  
Beat eggs until light and fluffy, then gradually beat in the honey. Add flour and cracker crumbs and salt. Mix in dates and nuts.

Pour into a greased and floured baking tin 20cm. x 20cm. x 5cm. and bake in a preheated oven at 350°F (180°C, Mark 4) for about 45 minutes or until cake is firm in centre and nicely browned on top.  
Cut into squares with a damp knife while still warm. Cool on rack. Makes 16 squares.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

Combine water and sugar. Soak corn in mixture for 20 minutes. Remove from water and wrap each ear, still in its husks, in a piece of foil, twist ends to close. Grill 12cm. from heat for 15-20 minutes turning often. Remove foil, very carefully strip husks from corn or wear gloves so as not to burn your fingers. Roll ears in shallow platter of melted margarine or butter, seasoned with salt and pepper.

THE PLEASURE of a picnic holds a thrill and excitement, even on a dull day a most simple meal is something special when eating outdoors. Remember to start off your preparations by making lists of requirements, one of food and another for cooking and eating instruments. A most essential item is a big polythene bag to hold all the trash in order to keep the picnic site clean. Aluminium foil is a must and a great boon for picnickers - a sheet of foil placed under the charcoal reflects the heat upwards, but take the extra heat in consideration while cooking. Foil eases the cleaning job: line saucepan or frying pan with regular foil before cooking to reduce scouring. Take along raw foods in foil and later cook in it. One can make a pan by turning up the edges of heavy foil and mitering the corners. Very good for fish and hamburgers. Warm up your rolls in foil.

Many items can be prepared at home. Generally the food taken on picnics consists of sandwiches, cold cuts, salads and fruit, also cake or biscuits, to finish off with a hot or cold drink. Finger foods are good as appetizers, so take along potato crisps, pickles, celery, cucumbers and carrot sticks. Tomato to be cut into wedges at the site. Also French fried onion rings, devilled eggs and, of course, rolls or bread.

Wrap lettuce separately or in a screw top jar, but never in sandwiches. Sandwiches should be individually wrapped. If you are having a dairy picnic transport your milk in a bottle or jar and on no account in a vacuum flask.

When preparing the fire see that the open front of the oven faces the prevailing wind, and take a wire net or an old rack from your oven on which to grill. Keep grill away from where people are sitting so that a change in the wind won't blow smoke or sparks on them.

After the fire is going, wait 15-20 minutes or until two thirds of the charcoal is covered with grey ash, then spread the ash-covered charcoal around the grill in a pattern needed for the particular kind of grilling. It will take a total of about 30 minutes before charcoal reaches the right temperature. To decrease heat during cooking sprinkle a little water on the coals.

Trim all excess fat from meat to prevent drippings from flaring up. When wrapping food to be cooked in aluminium foil place shiny side of the foil toward the food.

There are some who simply must have mayonnaise in their dressings. It is considered rather risky to use mayonnaise on food taken on picnics, I therefore suggest the following as a good substitute:

**Caramba Dressing**  
1 hard-boiled egg very finely chopped  
2 tsp. Worcestershire sauce  
½ tsp. chili powder  
1 tbs. grated onion  
1 clove garlic, crushed  
1 cup French dressing  
Blend all ingredients well.

With so many going on picnics and a multitude of different tastes I sincerely trust that something in these columns can be found to suit everyone and help to have a happy Yom Ha'atzmaut.

**President's Barbecued Ribs**  
3 kilo spare ribs  
¾ cup lemon juice  
Rib seasoning (below)  
Barbecue sauce (below)

Sprinkle ribs generously with lemon juice then, rib seasoning. Place ribs on grill as far away from coals as possible. Baste ribs often with barbecue sauce and cook slowly, an hour a slab. Cut the ribs between the bones before serving.

**Rib Seasoning**  
2 tbs. salt  
2 tbs. sugar  
¾ tbs. black pepper  
1 tsp. paprika

Combine all ingredients in a bowl.  
**Barbecue Basting Sauce**  
½ tsp. salt  
1 tsp. dry mustard  
1 large clove garlic, crushed  
1 small bayleaf  
¾ tsp. chili powder  
¾ tsp. paprika  
¾ tsp. Tabasco  
½ cup cider vinegar  
2 cups beef stock or water with 3 beef cubes  
¾ cup vegetable oil

Combine all ingredients in a medium sized bowl, mix thoroughly. Mixture should be made at least 24 hours in advance so that flavours are well blended. Keeps well for several days in refrigerator and several weeks in freezer.

**Barbecued Meat Loaf**  
1½ kilo ground meat, chuck or round  
1 large onion finely chopped  
2 medium cloves garlic, crushed  
½ tsp. ground oregano  
½ tsp. ground basil  
½ tsp. savory  
1 tsp. salt  
½ tsp. pepper  
1½ tbs. prepared mustard  
1½ cups breadcrumbs  
6 drops Tabasco  
1 tbs. Worcestershire sauce  
½ cup strong brewed coffee  
½ cup dry red wine  
½ tsp. sugar

Combine beef, garlic, onion, oregano, basil, savory, salt, pepper, mustard, breadcrumbs, Tabasco and Worcestershire sauce in bowl. Mix thoroughly. Press mixture into a loaf pan 22½ x 22½ x 7½cm. to form the shape. Turn out loaf onto a double thickness of heavy duty foil large enough to enclose the loaf completely.

Combine coffee, wine and sugar in a cup or small bowl. Brush mixture over meat loaf. Wrap foil securely around loaf, folding in ends to keep in juices. Grill meat loaf about 15cm. from coals, unwrapping and re-brushing with coffee mixture several times, then rewrapping. Meat should be juicy and tender in 1½ hours. I suggest preparing the loaf at home and after enclosing it in foil return it to the loaf pan for easy transportation. Yields 10 servings for hearty appetites.

**Disinfectant Barbecued Chicken**  
1 cup oil  
1 cup wine vinegar  
3 tbs. sugar  
3 tbs. ketchup  
1 medium onion, grated  
1½ tsp. salt  
1½ tsp. dry mustard  
1½ tbs. Worcestershire sauce  
1 large clove garlic, crushed  
6 drops Tabasco  
2 broiler fryers (1½ kilo each), cut up.

Combine all ingredients except chickens in a bowl and mix well. Place chickens in single layer in a baking dish, preferably glass (not aluminium). Pour marinade over and marinate in refrigerator for about eight hours or overnight, turning when possible. Grill chicken 12 to 15cm. from coal for 25 to 30 minutes each side, turning and brushing often with marinade. Remaining marinade can be heated and served hot with chicken. Serves eight-10.

**Old World Hot Dogs**  
1 large onion, chopped  
30 gm. (2 tbs.) margarine  
550 gm. (1 can) sauerkraut, drained and rinsed  
½ tsp. caraway seeds  
1 can beer  
500 gm. hot dogs  
8 hot dog rolls, toasted  
mustard

Saute onions in margarine until soft (in a large skillet). Stir in rinsed sauerkraut and caraway seeds and cook for 2 minutes. Add beer, lower heat and simmer for 20 minutes covered. Arrange hot dogs over sauerkraut and simmer until the hot dogs are heated through, about 10 minutes. Spoon sauerkraut into toasted rolls, add hot dogs, spread with mustard. Serves eight.

**Sausage Kebabs**  
1 large green pepper  
500 gm. smoked shoulder, sliced  
10 bay leaves  
200 gm. mushrooms, washed  
cooking oil  
salt and pepper  
Twist each sausage in half and cut in two. De-seed pepper and cut into 12 pieces. Cut each slice of smoked meat in half, stretch them by stroking firmly with a knife. Roll them up. Thread all ingredients on skewers. Brush with oil. Season. Cook on barbecue 10 minutes either side. Yields six servings.

**Mustard Dip**  
30 gm. plain flour  
30 gm. margarine  
1 can stock  
salt and pepper  
3 tbs. salad dressing  
2 heaped tbs. made mustard  
2 spring onions, finely chopped  
1 tbs. parsley finely chopped  
Stir flour, margarine, stock and seasoning over moderate heat. Bring to the boil and cook 2-3 minutes. Cool. Add rest of ingredients. Serve with sausage kebabs.

**Sausage Kebabs Special**  
1 can pineapple chunks in juice  
120 gm. margarine  
1 kilo small sausage links (see note) or frankfurters  
3 apples cut in wedges  
1 large green pepper, seeded and cut in 1½cm. pieces  
24 very small white onions.  
Drain pineapple, reserve juice. Combine juice and margarine in a small saucepan, heat until margarine melts.

transportation. Yields 10 servings for hearty appetites.

**Disinfectant Barbecued Chicken**  
1 cup oil  
1 cup wine vinegar  
3 tbs. sugar  
3 tbs. ketchup  
1 medium onion, grated  
1½ tsp. salt  
1½ tsp. dry mustard  
1½ tbs. Worcestershire sauce  
1 large clove garlic, crushed  
6 drops Tabasco  
2 broiler fryers (1½ kilo each), cut up.

Combine all ingredients except chickens in a bowl and mix well. Place chickens in single layer in a baking dish, preferably glass (not aluminium). Pour marinade over and marinate in refrigerator for about eight hours or overnight, turning when possible. Grill chicken 12 to 15cm. from coal for 25 to 30 minutes each side, turning and brushing often with marinade. Remaining marinade can be heated and served hot with chicken. Serves eight-10.

**Old World Hot Dogs**  
1 large onion, chopped  
30 gm. (2 tbs.) margarine  
550 gm. (1 can) sauerkraut, drained and rinsed  
½ tsp. caraway seeds  
1 can beer  
500 gm. hot dogs  
8 hot dog rolls, toasted  
mustard

Saute onions in margarine until soft (in a large skillet). Stir in rinsed sauerkraut and caraway seeds and cook for 2 minutes. Add beer, lower heat and simmer for 20 minutes covered. Arrange hot dogs over sauerkraut and simmer until the hot dogs are heated through, about 10 minutes. Spoon sauerkraut into toasted rolls, add hot dogs, spread with mustard. Serves eight.

**Sausage Kebabs**  
1 large green pepper  
500 gm. smoked shoulder, sliced  
10 bay leaves  
200 gm. mushrooms, washed  
cooking oil  
salt and pepper  
Twist each sausage in half and cut in two. De-seed pepper and cut into 12 pieces. Cut each slice of smoked meat in half, stretch them by stroking firmly with a knife. Roll them up. Thread all ingredients on skewers. Brush with oil. Season. Cook on barbecue 10 minutes either side. Yields six servings.

**Mustard Dip**  
30 gm. plain flour  
30 gm. margarine  
1 can stock  
salt and pepper  
3 tbs. salad dressing  
2 heaped tbs. made mustard  
2 spring onions, finely chopped  
1 tbs. parsley finely chopped  
Stir flour, margarine, stock and seasoning over moderate heat. Bring to the boil and cook 2-3 minutes. Cool. Add rest of ingredients. Serve with sausage kebabs.

**Sausage Kebabs Special**  
1 can pineapple chunks in juice  
120 gm. margarine  
1 kilo small sausage links (see note) or frankfurters  
3 apples cut in wedges  
1 large green pepper, seeded and cut in 1½cm. pieces  
24 very small white onions.  
Drain pineapple, reserve juice. Combine juice and margarine in a small saucepan, heat until margarine melts.

Alternate sausage, apple, pepper, onion and pineapple on eight long skewers, grill over hot coals for about 20 minutes, turning and basting often with pineapple juice mixture or until tender and cooked through.

**NOTE:** If using large and thicker sausages parboil for about 3-5 minutes and cut in half before putting on skewers. Number of servings depends on outdoor appetites.

**Vegetable and Brown Rice Salad**  
3 cups cooked brown rice, cooled  
¾ cup uncooked makes 3 cups cooked  
¾ cup vegetable marrow (zucchini) coarsely shredded  
3 tbs. chopped parsley  
1 large onion, finely chopped  
2 tbs. lemon juice  
1 tbs. oil  
½ tsp. thyme  
½ tsp. salt  
In large bowl mix all ingredients, refrigerate several hours or overnight. Makes eight-10 servings.

**Potato Packages**  
1 kilo potatoes, pared and cut into 1½cm. cubes  
1 large onion, chopped  
1 small green pepper, chopped  
1 tsp. salt  
½ tsp. pepper  
½ tsp. caraway seeds  
60 gm. margarine  
Prepare a rectangle of heavy duty aluminium foil 45 x 55cm. Place potatoes in centre, sprinkle with onion, green pepper, caraway seed, salt and pepper. Dot with margarine. Fold foil to seal package securely. Grill seam side down 12cm. from coals for 20 minutes. Turn package and grill until potatoes are tender, about another 20 minutes. Toss lightly with a fork before serving. Yields eight servings.

**Potato Salad**  
1 kilo potatoes, cooked and cubed  
1 large onion, chopped  
¼ cup chopped parsley  
2 medium pickled cucumbers  
2 tsp. prepared mustard  
¼ cup cider vinegar  
¼ cup oil  
1 tsp. salt  
½ tsp. pepper  
In a large bowl mix all ingredients. Chill for several hours or overnight. Serve cold. Yields eight servings.

**Picnic Cheese Fondue**  
Cheese fondue or a picnic? Strange but possible if you have (or can get) a 1 litre wide-mouthed vacuum container.  
4 cups (500 gm.) shredded Gile'ad cheese  
1 tbs. cornstarch  
1 tsp. dry mustard  
1½ cups dry white wine  
1½ tbs. white run - optional  
paprika or grated nutmeg

Cubed French bread or baguette  
Toss cheese with cornflour and mustard. Heat the wine in a small heavy saucepan just until bubbles start to rise from bottom of pan. Add cheese mixture gradually, stirring continuously until completely melted. Heat thoroughly but do not boil. Stir in run if you wish. Warm up vacuum container by rinsing it with hot water and pour cheese mixture into it. Sprinkle with paprika or nutmeg. Cover tightly.

Place bread cubes in plastic bag or wrap in napkins. Makes four-six servings.

**NOTE:** Remember to take forks or skewers for dipping bread into cheese fondue. It's also advisable to take along a pan into which the fondue can be poured and kept warm over a low heat. Fruit as a dessert and tea or wine will complete a meal that is fun.

**Vegetable Plait**  
3 medium leeks  
salt and pepper  
3 medium potatoes, peeled  
3 medium carrots, peeled  
1 tsp. parve chicken soup powder  
¾ cup warm milk  
20 gm. flour  
1 heaped tsp. parsley, chopped  
125 gm. cheddar cheese  
400 gm. frozen puff pastry, thawed  
1 egg No. 4, beaten  
1 heavy baking sheet  
Trim and wash the leeks and cut into 2½cm. lengths. Cook in salted boiling water for 10 minutes. Drain. Meanwhile cut into 1½cm. pieces the potatoes and carrots. Cook in salted boiling water for 12 minutes. Melt margarine in pan, stir in the flour, cook for 2 minutes. Gradually add the milk stirring continually then soup powder. Bring to the boil, still stirring. Simmer for 2 minutes, season, add vegetables and parsley.

Cut cheese into ½cm. cubes and mix with the sauce. Cool. Roll pastry to a rectangle 40cm. x 30cm. Cut off a strip 10cm. x 30cm. Take the larger piece of pastry and cut a fringe 6cm. deep down two opposite 30cm. sides. Put vegetable mixture down centre of the pastry. Top with smaller strip of pastry. Bring the pieces of fringe over the smaller piece of pastry, taking from each side in turn to make a plait. Brush with egg.

Bake in centre of a preheated oven at 400°F (200°C, Mark 6) for 30 minutes or until cooked through. Serve cold with wedges of tomato and lettuce or hot with broccoli, beans or peas. Yields six portions.

**Picnic Pie**  
4 medium onions, skinned and coarsely chopped  
2 tsp. parve chicken soup powder or 1 stock cube  
30 gm. margarine  
30 gm. plain flour  
salt and pepper to taste  
1 can (275 gm. strained) sweetcorn  
120 gm. cheddar cheese, grated  
250 gm. frozen puff pastry, thawed  
1 egg No. 4  
six 10cm. round foil cases  
Preheat oven to 400°F (200°C, Mark 6). Place onions in a pan with ¾ cup water and soup powder or cube, cover and simmer for 15 minutes. Melt the margarine in a pan, add the flour and cook for 2 minutes. Take off the heat and stir in the onions and stock. Season with salt and pepper. Bring to the boil, stirring, and simmer for 2 minutes.

Drain the sweetcorn. Take the sauce off heat and stir in the sweetcorn and cheese. Cool. Cut the dough into six pieces and roll out each piece into a 15cm. round. Spoon the onion mixture into six 10cm. round foil cases. Cut off a strip 1½cm. from each piece of pastry. Moisten the rims of the foil dishes, place pastry strips on rims, moisten strips and place the lid on pies. Press edges to seal.

Make long straight cuts all around pastry edge, then flute with thumb and forefinger. Re-roll trimmings and use to decorate top of pies with leaves or diamonds. Brush pies with a beaten egg and tsp. of water. Bake in centre of oven for 25 minutes.

Served with a cucumber or tossed salad. The pies are good hot or cold. Yields six portions.

**Tuna Burgers**  
120 gm. cheddar cheese, grated  
3 hard-boiled eggs  
1 can (200 gm.) tuna, drained and flaked  
½ cup mayonnaise  
8 hamburger buns  
Combine all ingredients except buns in a small bowl. Divide mixture equally among buns. Wrap each bun in heavy duty foil and grill for 20 minutes. Makes eight burgers.

**Savoury Mackerel Sandwiches**  
24 slices whole-wheat bread  
200 gm. can mackerel  
3 hard-boiled eggs  
Combine all ingredients except bread in a small bowl. Divide mixture equally among buns. Wrap each bun in heavy duty foil and grill for 20 minutes. Makes eight burgers.

**Savoury Mackerel Sandwiches**  
24 slices whole-wheat bread  
200 gm. can mackerel  
3 hard-boiled eggs  
Combine all ingredients except bread in a small bowl. Divide mixture equally among buns. Wrap each bun in heavy duty foil and grill for 20 minutes. Makes eight burgers.

**Savoury Mackerel Sandwiches**  
24 slices whole-wheat bread  
200 gm. can mackerel  
3 hard-boiled eggs



## Oil price rise in the face of predictions of a new slump

LONDON (Reuters). - World oil prices have risen steadily in recent weeks in defiance of predictions by some energy analysts that Opec's failure last month to agree on firm output cuts would push them below \$10 a barrel.

Oil traders and analysts said strong demand for petrol in the U.S. appeared to be the biggest factor in boosting crude oil prices by several dollars, despite fears that the world glut would weigh them down.

They noted that U.S. demand for petrol, normally high at this time of year, was particularly firm because many Americans, worried about terrorism abroad, planned to spend their holidays at home rather than travelling overseas.

"More Americans will be driving at home this year as they're scared of coming to Europe," one analyst said.

The American Petroleum Institute estimates that petrol consumption this spring is three to six percent higher than last year, with petrol stocks nearly five million barrels lower.

Sellers of Brent, Britain's key traded crude, for June loading were quoting nearly \$14 a barrel on Thursday, up from \$10.88 for a cargo

traded three weeks ago. West Texas Intermediate, the main U.S. crude, was above \$15 a barrel for June delivery.

"There's an absolute petrol crunch in the U.S.," said one London-based oil trader, "which is propping up prices in what is a fundamentally weak market."

The recent trend runs counter to expectations that prices would weaken dramatically on the failure by Opec to slash production at its last meeting which ended on April 21.

"Although the group agreed on a new theoretical output ceiling for the rest of this year, it deferred discussion of individual quotas until the next conference on June 25."

Another factor expected to depress the market was the resumption on April 25 of Norway's 900,000 barrels per day (BPD) oil output after a 19-day shutdown due to a labour dispute. But the reappearance of Norwegian crude has made only a slight impact on prices, analysts said.

Many traders and analysts are puzzled that prices are as high as they are, adding that they think the market's reaction has been somewhat exaggerated.

## Congress presses Reagan on textile trade agreements

WASHINGTON (AP). - A wide majority of both Houses of Congress sent President Ronald Reagan a letter last week urging him to enforce U.S. textile trade agreements aggressively while his trade negotiators seek a stronger pact to curb the surge of textile and apparel imports.

The 302 Congressmen and 70 Senators who signed the letter said they are convinced that decisive action is needed this year to solve the textile import problem, which industry officials have blamed for the loss of 300,000 jobs in the U.S. since 1980.

The Congressmen and Senators also asserted in the letter that Reagan's actions this year on the import problem will provide the context within which Congress will consider on August 6 whether to override his veto last year of a bill to roll back cloth and clothing imports.

Representative Ed Jenkins and Senator Strom Thurmond led the effort to obtain signatures on the letter.

Negotiations on a new multi-fibre arrangement, the international agreement that covers the textile and apparel trade, are scheduled to be completed July 31. Reagan promised in his veto message last year that

he would aggressively renegotiate to help the U.S. industry.

The letter last week urged Reagan to make sure that the new MFA contains these elements:

- A statement of policy that growth of textile and apparel imports should be limited to the growth of the U.S. market.

- Permission for importing countries to reduce imports from major exporting countries so that new and smaller exporting countries can have increased opportunities.

- Measures allowing importing countries to take unilateral action to penalize countries they find to be engaged in fraudulent evasion of their import quotas.

The letter also urged Reagan to act, under the existing MFA to:

- Renegotiate bilateral agreements to set overall limits on imports and reduce the market share now held by major suppliers.

- Establish quotas at minimum levels once it is certified that imports from a country have disrupted the U.S. market.

"All these steps are necessary to prevent further job losses, to restore lost jobs, to increase capital investment and to stimulate domestic production by the natural and man-made fibre, textile and apparel industries," the letter said.



The dollar's downward move is recorded at the Frankfurt bourse last week. (Reuters)

COUNTRY	CURRENCY	BANK OF ISRAEL Representative Rates
U.S.A.	DOLLAR	1.4723
GREAT BRITAIN	STERLING	2.2572
FRANCE	FRANC	0.0751
GERMANY	MARK	0.0210
HOLLAND	GULDEN	0.0097
SPAIN	PESETA	0.0106
SWEDEN	KRONA	0.0097
NORWAY	KRONE	0.0129
DENMARK	KRONE	0.0124
FINLAND	MARK	0.0281
CANADA	DOLLAR	1.0672
AUSTRALIA	DOLLAR	1.0338
SOUTH AFRICA	RAND	0.0705
AUSTRIA	SCHILLING	10.0907
ITALY	LIRE	1000.9838
JAPAN	YEN	100.0908
JORDAN	DINAR	4.1850
EGYPT	POUND	0.8164

### Ford (England) to invest and cut work-force

LONDON (AFP). - Ford intends to invest \$24 million (\$36m.) in its engine-manufacturing plant in Bridgend, Wales, and slim the factory's work-force by around 600 people, in a bid to boost productivity, the company announced last week.

Ford plans to double productivity at the plant by 1990, by improving technology and increasing automation, a spokesman said. The work-force, currently numbering 1,500, will be reduced without dismissals, he added.

### DID YOU KNOW THAT...

income tax officials discovered that 500 Israelis who work at foreign embassies were not taxed last year.

## Renewed feud between Recanati brothers

Post Finance Reporter  
Harry Recanati, the oldest son of the late Leon Recanati, who founded Israel Discount Bank in 1935, has reopened the family feud between himself and his brother Raphael, currently chairman of the bank.

In an open letter written from London and published in the daily *Ha'aretz*, Harry Recanati notes that while the conclusions of the Bejari report regarding his brother were no surprise to him, he was shocked at the revelation it contained concerning incorrect financial statements, strange transactions in securities and so forth.

As he did in his book, "A Father and his Son," published last year, Harry again claims that he is the only one of the Recanati brothers to have maintained the traditions begun by his father, and to have preserved the family name and honour which Raphael, in his opinion, has besmirched.

His letter calls on Raphael to make extraordinary efforts to redeem his name. To this end, the older Recanati suggests that his brother utilize the overseas assets that he controls - which Harry estimates to amount to \$400 million - in order to help reimburse the government for the cost of the guarantee it extended to the holders of bank shares among the general public in 1983.

Harry Recanati left Israel for Europe in the early 1950s and has run his affairs separately from the rest of the family since then.

## UN head warns of bankruptcy unless costs cut

By MICHAEL LITTLEJOHNS UNITED NATIONS (Reuters).

Secretary-General Javier Perez de Cuellar said last week the UN will be bankrupt in about six months if the majority of members still refuse to accept a cost-cutting package he has proposed.

Referring to objections by many Third World countries to his recommended economies, he said: "This short-sightedness I do not understand; the whole house will suffer."

The assembly resumed last week to debate the financial crisis, the worst ever to confront the UN, but disagreements on the secretary-general's proposed cost-cutting have blocked decisions.

If de Cuellar follows through with his intention, diplomatic observers said, the five permanent members will have the difficult task of choosing a successor with no obvious name mentioned, so far.

## Helping EEC-Israel trade

Jerusalem Post Correspondent

BRUSSELS. - During his two-day visit to Israel, last week, the European Executive Commission's vice-president, Karl-Heinz Narjes, tried to explain to Israeli Authorities the difficulties caused to European industry by certain new regulations in Israel's import policy in the industrial sector, the EEC Commission said Thursday.

Narjes, who is responsible for industrial affairs, research and technology, stressed that whenever a party has a specific problem, it should be examined by the Israel-EEC Cooperation Council, the body

responsible for the implementation of the 1975 Trade and Cooperation Agreement.

According to the Brussels commission, Narjes expressed the hope that the Israeli authorities would soon return to observing the provisions of the agreement.

Considerable progress has been made in the last three years in industrial cooperation between Israel and the EEC: medical equipment, safety and security equipment, and robotics. It is planned to concentrate in 1986-1987 on two new sectors: computer software and communications equipment.

## WHAT'S ON

Notices in this feature are charged at NIS 6.90 per line including VAT. Insertion every day of the month costs NIS 138 per line, including VAT, per month.

### JERUSALEM

#### Museums

**ISRAEL MUSEUM** Exhibitions: "A Man and His Land", Moshe Dayan Collection of Israel Art & Art in Context - Development of Israel Art - Audio-visual programme (until 14.5) 10:00-12:00. Photographs of Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Ideas for light in Jewish ritual 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - Andean textiles - News in Antiquities 10:00-12:00. Building in Jerusalem - computer games, building with stone 10:00-12:00. From the Depths of the Sea - ancient Carmel coast cargoes (Rockefeller) 10:00-12:00. Contemporary Art from Museum collection (until May 15) 10:00-12:00. Mirrors of the World: Cosmic and the Divine - And







# THE JERUSALEM POST

Ari Roth  
Editor and  
Managing Director

Erwin Frenkel  
Editor

Founded in 1932 by GERSHON AGRON, who was Editor until 1955; Editor 1955-1974  
TED LURIE, Editor 1974-1975 LEA BEN DOR, EDITORIAL OFFICES AND  
ADMINISTRATION The Jerusalem Post Building, Romema, Jerusalem P.O. Box 81  
(91000) Telephone 551616, Telex 26121, TEL AVIV 11 Rehov Carlebach, P.O. Box 20126  
(61201) Telephone 24222, HAIFA 16 Rehov Nordau, in Jerusalem P.O. Box 4810  
(31047) Telephone 645444. Published daily, except Saturdays, in Israel by The  
Jerusalem Post Ltd. Printed by The Jerusalem Post Press in Jerusalem. Registered at the  
G.P.O. Copyright of all material reserved, reproduction permitted only by arrangement.

## War talk

SUDDENLY last week, without much warning, the public channels of communication, here and abroad, were vibrating with talk of imminent war between Syria and Israel. The origin of these reports was not immediately plain.

A principal determinant, no doubt, was the newly aroused focus on international terrorism. While Gaddafi's Libya was the target of a direct U.S. counter attack, it was inevitable that any resolute American and Western policy against terrorism would have to embrace Syria. For it is in Damascus, no less than in Tripoli, where assassinations, bombings and hijackings are brewed.

The differences between them are a matter of style. Gaddafi flaunts his terrorism publicly. Syria's President Assad shields his from view. It is a major ingredient of his policy, not only towards Israel and Western targets, but also against Arab leaders that cross him. However, in public, there are only denials.

With the U.S. Sixth Fleet reinforced and nearby, the Syrians apparently became fearful, after the attack on Libya, of American action. Thus, they began to broadcast charges that Israel, at the behest of the U.S., was planning a strike. These charges coincided with the discovery that Syrian agents were behind the recent attempt in London to blow up an EL Al plane.

Assad's visit in Amman last week added more fuel to the war talk. For the Syrians encouraged reports in the Arab press that they would obtain King Hussein's agreement to emplace missile sites in northern Jordan near the Syrian border to defend against Israeli attacks.

But Israel too played a role in feeding the war talk. After so many years of being a lone voice in warning of the dangers of terrorism, there was obvious and justifiable satisfaction in Jerusalem that finally the West was catching on. Israeli spokesmen, therefore, emphasized that not merely Gaddafi, but also Syria was a prime architect of terror.

This played into the hands of Syrian propaganda, intent on showing that Israel was planning war.

However, in the long and bloody relations between Israel and Syria, it has not been terrorism that led to war. Rather, it has been the movements and actions of the Syrian army. Therefore, while Israel has an obvious interest in unveiling Syria's role in promoting and implementing terrorist actions, it should have no interest in linking that to the threat of war.

On the contrary such linkage is a Syrian interest. Hiding behind its brazen denials, Damascus exploits Israeli accusations about terror as signs of Israeli war-mongering, even as it builds up its military infrastructure for the purpose of war. It would, in this way, disarm Israel politically, from taking steps against the genuine security threat, which is not terrorism, but Syria's longer-range military build-up.

That build-up proceeds apace, supported by the Soviet Union, inside Syria and in Syrian-occupied Lebanon. Unlike terrorist actions, it is not the stuff of which daily headlines are made. But it is the stuff of which wars are made.

If, as it now seems, Israel's message about Syria's role in sponsoring international terror has finally got through, that element of the Syrian challenge need not continue to dominate Israeli rhetoric. For that rhetoric, prompting Assad to cry wolf, deflects attention from the larger and continuing danger.

## EC SUSPENDS

(Continued from Page One)

Experts of the International Atomic Energy Agency first said on Friday that the fire in the reactor's graphite core was out.

The Tass statement yesterday said clean-up crews were decontaminating the power station as well as roads and other buildings in the area.

It said radiation levels in Kiev, the Ukrainian capital 130km. south of the plant, and at a 60km. distance from the crippled reactor, were "absolutely safe."

For the first time, the statement gave radiation measurements, saying these were 0.32 milliroentgen per hour in Kiev, and 0.33 milliroentgen per hour 60km. from the plant.

A milliroentgen is a thousandth of a roentgen, which is a measure of radiation. People are normally exposed to approximately 0.2 roentgens a year. At 50 roentgens a year, radiation starts to become dangerous to human health, and 400 roentgens is fatal.

Official Soviet statements have said two people died in the April 26 accident. On Thursday, a Deputy

Health Minister told East European journalists a third victim had died, although this has not been confirmed officially.

Yesterday, the West German news magazine *Der Spiegel* quoted Valentin Falin, a former Soviet ambassador to Bonn who now heads the No. 2 government news agency, Novosti, as saying a fourth had died from the accident.

The Soviet government has said the 18 people seriously hurt in the initial explosion and fire at the Chernobyl plant were hospitalized in Moscow. Falin said two of the 18 seriously injured had since died. He gave no further details.

Yesterday's statement said large-scale work had begun on decontaminating the ground, buildings and other facilities of the stricken power station, as well as nearby roads.

Tass said Soviet helicopter pilots have dropped more than 5,000 tons of sand, clay, boron and other materials on to the damaged reactor.

The reactor is now covered with a thick crust. But helicopters were still flying several missions a day with more sand, the agency said.

## ISRAEL MESSAGE

(Continued from Page One)

air strike against Libya would reduce Libyan-sponsored terror.

While there were no indications that Syria had any immediate intention of launching a war against Israel, Israel must now be prepared for any eventuality. Chief of General Staff Rav-Aluf Moshe Levy said yesterday.

There had been various developments over the past few months which had created tension with Syria, but contrary to reports in the foreign press, war was not inevitable, Levy told military reporters in a meeting on Friday and in a radio interview yesterday. Syria faced Israel with considerable forces on the Golan front and the IDF had moved to forestall any threat, he said.

"Israel will continue to watch what happens along our borders, including the Syrian front, and react accordingly."

The Syrian surface-to-air missiles deployed along the Syrian-Lebanese border continued to impede Israel's freedom of flight over Lebanon with resultant harm to intelligence-gathering activities, he said.

The Reagan administration has welcomed the assurances that Israel has no intention of going to war against Syria.

"We're always concerned in a more general sense about tensions in the region," State Department spokesman said on Friday. "However, we know of no objective change in the situation on the ground which would lead one to suspect that an outbreak of hostilities is imminent. Nor have we received any indication

from conversations with Israeli officials, including Defence Minister Rabin, that hostilities may erupt."

Vice President George Bush and Assistant Secretary of State for Near Eastern and South Asian Affairs Richard Murphy told the visiting chairman of the Knesset Foreign Affairs and Defence Committee, Abba Eban, that they were pleased by the public statements by Peres aimed at easing tension with Syria.

But U.S. officials are still nervous about a possible "limited" Israeli retaliatory strike against Syria - or Syrian positions in Lebanon - because of its suspected involvement in last month's attempt in London to blow up an EL Al 747 jumbo jet with 400 passengers aboard.

U.S. officials yesterday expressed satisfaction that the British government had expelled three Syrian diplomats from London because of their refusal to cooperate in Scotland Yard's investigation of the EL Al incident.

Authoritative diplomatic sources yesterday told *The Jerusalem Post* that Scotland Yard now had "real evidence" that the Syrian Ambassador in London, Louof Haydar, was also personally involved in the affair. Haydar was not among those asked to leave London yesterday.

Still, U.S. officials were not pleased that Rabin, during his visit to Washington last week, went as public as he did in blaming Syria for the EL Al incident. One American said: "We're afraid Israel may be painting itself into a corner."

# Waldheim—Let's get the facts

WHAT SHOULD Israel do, at this stage, about Kurt Waldheim?

We must remember that a person should always be considered innocent until proven guilty. This applies to Dr. Waldheim as well. But a number of serious questions have arisen, and Dr. Waldheim's responses appear far from candid.

Israel should secure all available evidence. This, to the best of my knowledge, has not yet been done, and the cabinet has not even discussed the issue. In the meantime, Israeli politicians would be well advised to restrain their insatiable appetites for publicity. Even MKs who are Holocaust survivors (and in a way all of us are) have no licence to indulge in irresponsible talk about cutting diplomatic relations with Austria.

We have a problem with Dr. Waldheim. With the Austrian people, like with many other European nations, we have a complex historical reckoning. But a mayor should not conduct municipal foreign policy; he would be better advised to deal with housing, education and adequate garbage collection.

In the next few weeks, Israel should focus on collecting all available material about Dr. Waldheim's wartime activities. This should be done primarily by approaching Greece, Yugoslavia and the Soviet Union.

ISRAEL has diplomatic relations with Greece, albeit on a *de facto* basis, and the present Greek government does not see eye to eye with Israel on the Palestinian issue. But the prime minister should approach his Greek counterpart, through existing diplomatic channels, and through him ask the Greek government, which has in the past prosecuted Nazi war criminals, to cooperate with Israel in unearthing all material (written documents, oral evidence, etc.) connected with Dr. Waldheim's activities in northern Greece, particularly in connection with the deportation of the Jews of Salonika during the Nazi occupation.

It is remarkable that the Greek government has not asked Dr. Waldheim for clarification of his role in the Nazi occupation of its country.

## SHLOMO AVINERI

Salonika Jews were, after all, Greek citizens. Greece should not be allowed to duck its responsibility: we may disagree about the P.L.O., but Prime Minister Papandreu is undoubtedly as staunch an anti-Nazi as any self-respecting Hellenic patriot must be.

The government may also try to make contact through the Socialist International in which Papandreu's party, Pasok, and Israel's Labour Party are members.

WITH Yugoslavia, the lack of official diplomatic relations complicates matters, but in tracking down Nazi war criminals, there is a Grand Coalition going back 45 years. The Yugoslav government has just put on trial a minister in the World War II Croatian *ustasha* pro-Nazi government. It would be very difficult for the Yugoslav government to turn down a request for information and cooperation with regards to activities which were directed against Yugoslav partisans and are connected with a person who appears to have been decorated by the *ustasha* Croatian government.

Two approaches should be considered. The Israeli partisans organization should approach its Yugoslav counterpart and the federation of immigrants from Yugoslavia in Israel should publicly approach the head of the Yugoslav Council of Ministers for cooperation and information.

Israel should also consider whether to ask the Belgian government, which represents Israeli interests in Belgrade, to approach the Yugoslav Ministry of Justice and Public Prosecutor with requests for information about the activities of Dr. Waldheim's unit during the war. Since the Yugoslavs included Dr. Waldheim in their wanted war criminals list after the war, they must have some file on him.

LAST, but not least, the Soviet Union should be approached. The Soviet Union is known for possessing ample information about German military and Nazi party personnel during the war, including those serving with SS units. The Soviet silence in the present affair is open to a number of interpretations, and it is useless to speculate which of them is more plausible. But we should consider a public address by Prime Minister Peres to Secretary-General Gorbachev to make public all information which the Soviet Union has about Dr. Waldheim's war activities. It would be extremely difficult for the Soviet leader to ignore such a public appeal. Were he to ignore it, Gorbachev would be reminded of that in any public appearance he makes in the foreseeable future before the Western media. Soviet public officials would likewise have to account for such a silence in their appearances before Western media.

Only after all information is available should Israel decide on its next moves. In the meantime, a moratorium on public pronouncements would be highly recommended.

Professor Avineri of the Hebrew University is a former director-general of the Foreign Ministry.

# New Liberal group aims at pressure point

AROUND 700 delegates will attend the inaugural conference of the new Liberal Centre Party, to be held in the presence of Prime Minister Shimon Peres at the Habima Theatre on the evening of Sunday May 18.

"Our aim is to revive liberalism. The existing party has sold its principles down the drain in exchange for a handful of Knesset seats dispensed by Herut," Yosef ("Tommy") Lapid, lately appointed secretary-general of the LC, told *The Jerusalem Post* this week.

Liberal criteria will be applied in all fields. The LC's economic policy is to support the system of private enterprise in a competitive market economy. Its foreign policy is to seek peace, if necessary at the cost of returning territory. Its policy in religious affairs is to recognize Jewish religious pluralism.

Sponsors of the LC believe in staying true to the principles of liberalism, even if it involves controversy. Says Lapid: "We support

the right of Conservative and Reform rabbis to perform marriages and officiate at funerals.

"We also propose that a civil marriage procedure be available to those who do not qualify for the rabbinical ceremony."

These ideas are part of a programme submitted for the party's consideration. They will be discussed at the conference during its subsequent full-day session on May 19, at the B'nai B'rith assembly hall in Tel Aviv.

ACCORDING to former Cabinet minister Yitzhak Berman, (one of the party's founders) a survey was commissioned from Mina Zemach to test the public's response.

"Wide support was found for our economic measures," says Berman. "On the political side there is less unanimity. Opposition was expressed to compromise on the frontier question, also to equal rights for the

## DAVID KRIVINE

Conservative and Reform trends in Judaism."

However "we do not intend to change our stand on either of these issues," he affirms.

"As I see it," he goes on, "our chief mission is to set up a central bloc together with the Independent Liberals, Shinui, and other remnants of the Democratic Movement for Change (DMC). Now that the two big parties, Labour and Likud, are approximately equal in the Knesset, we have a unique opportunity to hold the balance and get our policies applied. What the religious bloc has done we can do."

SOME OF the LC's ideas are persuasive. For example: "Instead of raising the tax on cars and flats and cutting old-age pensions, we would abolish subsidies. The poor who

need aid would receive it through the system of negative income-tax. The Treasury would save \$180 million on subsidies and pay out \$30m.-40m. in a kind of 'reverse tax' to those whose incomes are unduly low."

The LC, founded in 1983, has already set up five district offices (in Jerusalem, the South, Dan, the Centre and Haifa-Galilee), with branch offices inside the districts. "But we don't seek big membership," Berman confides. "The Liberal Party has 100,000 registered members - yet fears elections."

The LC prefers to win popular support for its ideas. A lot of people, no longer vote Likud yet cannot bring themselves to vote Labour, he says. "They will be attracted by the rationalism of a genuine liberal programme."

"On the other hand it will not all be smooth sailing. We want to be a centre party - but there is a bias against that kind of constellation, deriving from the failure of the DMC and Ezer Weizmann's Yahad list."

Will the fusion of the Liberals with Herut go through now that Herut is itself divided into competing blocs?

Berman is not sure. "The Levy and Sharon blocs demand that in the united Likud party, the Liberals be confined to electing candidates for the 12 reserved Liberal seats, and the Herutniks do their own electing for the 28 Herut seats."

"Under the original plan all Likud members were to vote for all candidates, though the division of seats between the two factions would remain as before, so that Herutniks would have a voice in choosing the Liberals and Liberals would have a voice in choosing the Herut candidates."

"Most of the Liberals are against altering this system. Sharir and Nisim like it because they think they will get personal support from Herut. Moda'i does not mind separate voting as advocated by Levy-Sharon, because he has antagonized Herutniks by his declared intention of vying for the Likud leadership."

WHO WILL represent Israel henceforth in the Liberal International?

Lapid: "We haven't applied yet, and when the Liberals merge into Herut, their membership will presumably lapse. Herut is no more qualified for the Liberal International than the Pope."

"Here, if you like, is a straw in the wind," he adds. "The Free Democrats in West Germany have invited to their coming annual conference Mordechai Virshubski of Shinui, Yitzhak Artzi of the Independent Liberals and myself of the LC. I don't know of any invitation extended to the Liberals."

What about the latest decision of the parliamentary Liberal Party, faced with Herut indecision over fusion, to split the Likud and reconstitute their separate existence?

Lapid: "It is a counsel of despair. Herut can neither swallow them nor throw them up." In his view the Liberals are simply playing for time.

Might the LC get reinforcement from disillusioned Liberals?

Berman: "More than half our members are not ex-Liberals at all and don't want right-wingers in their ranks." Though an ex-Liberal himself, he tends to agree with them: "I wish the Liberals success ultimately in their negotiations with Herut - because that is where they belong."

## READERS' LETTERS

### MORE ABOUT WIESENTHAL

To the Editor of *The Jerusalem Post* Sir, - It was with great dismay that I read David Korn's letter on April 16 regarding Simon Wiesenthal. As the Director of the United States Justice Department's Office of Special Investigations (OSI) since 1983 and as Deputy Director from 1980 to 1983, I have come to know and work closely with Mr. Wiesenthal and his office in Vienna. I am afraid that Mr. Korn has done a grave injustice to Mr. Wiesenthal and the important work he has been carrying out for decades.

From the moment of his liberation from the camps, Mr. Wiesenthal began his efforts to bring Nazi criminals to justice; indeed, I have seen a letter written by Mr. Wiesenthal almost immediately after liberation, in which he disclosed to United States authorities the identity of nearly 90 Nazi criminals. It is ludicrous to deny - as Mr. Korn has done

- Mr. Wiesenthal's efforts over many years in search of evidence which would bring to light the horror caused by the Nazis and their willing collaborators. Sadly, for many of those years, his was a lonely struggle in a world which wanted to forget.

As a private individual, Mr. Wiesenthal cannot himself capture or physically track down suspected citizens. That can only be done by governments. But I can attest to the fact that Mr. Wiesenthal and his archives have been relied upon frequently by this office, which is responsible for prosecuting alleged Nazi persecutors living illegally in the United States; he has been and continues to be an invaluable source of information and sound counsel.

NEAL M. SHER,  
U.S. Department of Justice  
Washington, D.C.

### THE BEJSKI COMMISSION REPORT

To the Editor of *The Jerusalem Post* Sir, - Most countries - among them also Israel - have special laws regulating such professions as law and medicine. Under these laws, offending members of the profession are brought before ordinary or disciplinary courts, or both. Severe offenders are punished by varying terms of exclusion. In any case and under any procedure, there is a right to appeal at least to one and mostly to two higher tribunals.

As to bankers, Switzerland is one of the very few countries where the courts can exclude an offender from exercising this profession for varying periods, up to life. But the right of appeal to two superior instances is upheld.

The Bejski Commission recommendations to exclude certain offending bankers forever are without precedent. As there is no Israeli

legislation to support such recommendations, they should be considered as to what they legally are: recommendations without binding force on anybody.

EDWARD KOSSOY  
Tel Aviv (Conches, Switzerland).

### DISGRACE

To the Editor of *The Jerusalem Post* Sir, - I think it is not exaggerated to state that Meir Kahane is considered by the majority of Israelis and people all over the world as a disgrace to Israel and even more to Orthodox Jews.

That a paper like *The Jerusalem Post* accepts advertisements in their issues of April 21 and 23 inviting readers to a lecture by this man is a disgrace.

ILSE KATSCHKE  
Haifa.

### PITY THE POOR NEIGHBOURS

To the Editor of *The Jerusalem Post* Sir, - Jerusalem is looking forward to the Israel Festival, Jerusalem 1986, scheduled to take place from May 24 to June 15. But, and I quote from the booklet issued for this event: "...Also for the first time, there will be a gaily decorated Festival Centre, bustling with activity around the clock" (p. 3), and "Festival Centre, the hub of the Festival activity, including entertainment, games and other events, will be the plazas and vicinity of the Jerusalem Sherover Theatre, the Henry Crown Symphony Hall and the Rebecca Crown Auditorium" (p. 28).

Has anyone thought what this will mean for the neighbours who love the theatre for the cultural activities

that are produced inside its walls, but hate the noise and disturbances from which they have been suffering ever since work began on the new wings several years ago, causing a change in the location of the non-cultural activities connected with the theatre (e.g. loading and unloading of props and equipment at all hours of the day and night). Although they have been promised time and again that the quiet that previously reigned in this neighbourhood and that they love would return after the opening of the new halls, this has not materialized until now. Will it ever? Or will they have to go to court in order to achieve this?

HANNAH KATZENSTEIN  
Jerusalem.

### YUGOSLAV PRESS

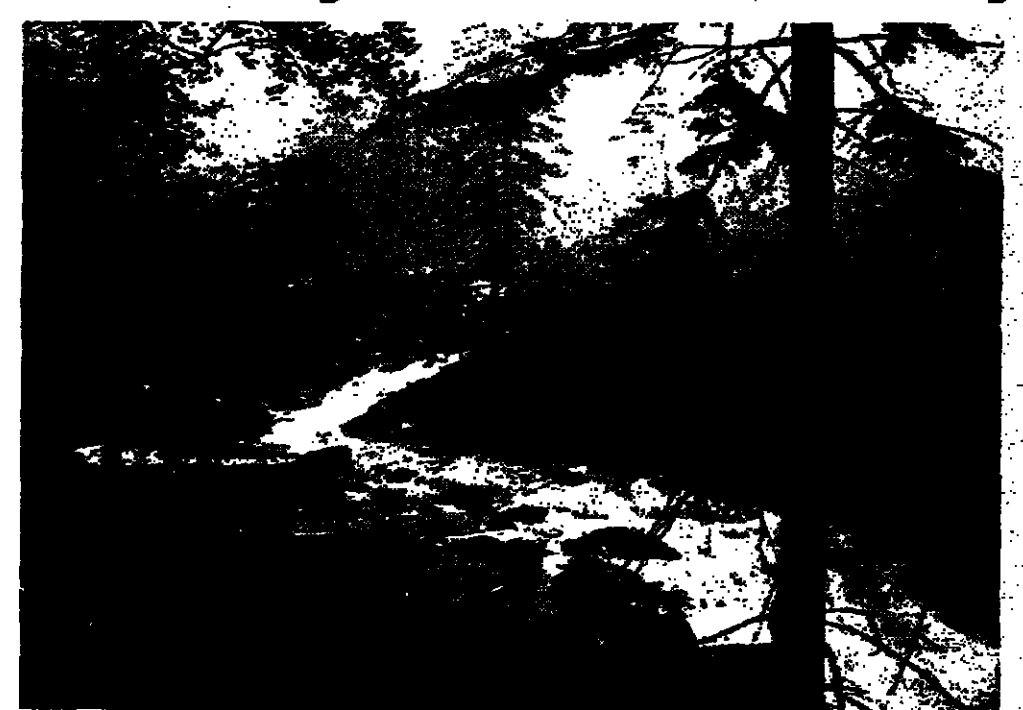
To the Editor of *The Jerusalem Post* Sir, - This is in regard to Milton Jacoby's column of April 29 on the Jews of Yugoslavia. His account is most encouraging. One claim, however, is false, namely that the attitude of the Yugoslav press toward Israel is "on the whole quite favourable." As one who has read the Yugoslav press every day for over 15

years, I can assure you that the Yugoslav press is certainly not favourable concerning Israel, and is, in fact, very much pro-PLO and pro-Arab.

MORTON BENSON  
Professor of Slavic Languages  
University of Pennsylvania  
Jerusalem (Philadelphia).

**NEW YORK-TEL AVIV  
NON-STOP**  
**TowerAir**

## Holidays in Germany



It's time to think about your vacation in Germany. The winter is over. It's springtime with its millions of flowers. The fruit trees are in full bloom. Nature is working overtime. So are the landlords, the innkeepers, the restaurant owners to make their establishments spick-and-span to welcome you. The shops are full of lovely things and the fashion houses display those charming summer garments.

What do you fancy? Theater? Concerts? Hiking? Sport? Mountain climbing? Shopping? Sailing down the Rhine? Wine tasting? There is so much to do in Germany, a mere four hours away, and it costs less than you think.

For information and brochure on holidays in Germany contact your IATA Travel Agent or the German National Tourist Office.



**GERMAN NATIONAL  
TOURIST OFFICE**

Represented in Israel by **Lufthansa**  
Tel Aviv, 1 Ben Yehuda Rd., Tel: 03-653041